Top Oven
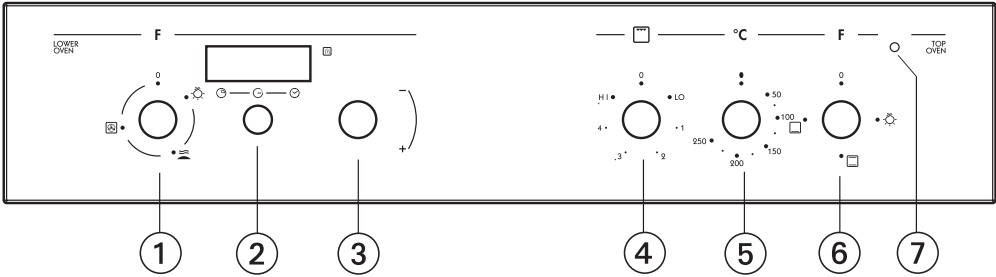1. Control panel
2. Top oven cooling fan* (not visible)
3. Top oven light
4. Top oven grill heating element
5. Top oven bottom heating element (not visible)
6. Top oven door hinges
7. Top oven door

Lower Oven:
8. Lower oven cooling fan
9. Lower oven light
10. Lower oven round heating element (not visible)
11. Cavity fan (not visible)
12. Lower oven door hinges
13. Lower oven cool door

*N.B.: The lower oven cooling fan switches on only when the oven has reached a certain temperature. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES   •Grid   •Grill pan set

Lower Oven:
1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

Top Oven:
4. Grill knob ON/OFF and grilling power
5. Thermostat knob
6. Function Selector Knob.
7. Thermostat light. Turns off when oven reaches the set temperature.

Retractable knobs:
- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.
Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

LOWER OVEN FUNCTIONS TABLE

Function		Preset temperature	Adjustable temperature	Description of function
O	Oven OFF	-	-	-
☼	LAMP	-	-	To switch on the oven light.
▤	MLTF -HEAT MAINTENANCE	35°C - 60°C	35°C - 60°C	• MLTF -35°C Rising is with the lamp off, to maintain a uniform temperature in the oven. • Heat maintenence-60°C • To maintain a uniform temperature of 60°C
▦	FAN/THERMO-VENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more shelves.
Extra function		Preset temperature	Adjustable temperature	Description of function
▦	FOOD WARMER	60°C	-	• This function maintains an oven temperature of 60°C at the end of the cooking cycle when the oven is on automatic function.

TOP OVEN FUNCTIONS TABLE

Function		Description of function
O	Oven OFF	-
☼	LAMP	To switch on the oven light.
▤	STATIC	• To cook meat, fish and poultry in the oven.
▢	BOTTOM HEATING ELEMENT	• To finish cooking fruit or cheese cakes or to thicken sauce.
▥	SINGLE GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast. • Turn the food during grilling.

STARTING THE LOWER OVEN: When the oven is connected to the power supply for the first time, or re- connected after a power failure, the display shows "*STOP*".
To start the oven:
- turn knob 1 to "0".
- press button 2.
The display shows "--:--".

USING THE LOWER OVEN:
Please refer to the separate instructions for use of the electronic programmer

USING THE TOP OVEN:

Grill Function:
Grill ▥ : turn the grill knob (4) to the required grilling position.
Oven Light ☼ : turn the function selector knob (6) to the required position.
Static ▤ and **Bottom heating** ▢ function:
1. Turn the function selector knob (6) to the required position.
2. Turn the thermostat knob (5) to the required temperature.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min. approx.)
MEAT Lamb, Kid, Mutton (kg. 1)	⊡	-	2	190	75 - 95
Roast (Veal, Pork, Beef) (kg. 1)	⊡	-	2	190	70 - 90
Chicken, Rabbit, Duck	⊡	-	2	190	60 - 80
Turkey (kg. 6) + level. 3 browning	⊡	-	1	190	170 - 180
Goose (2 Kg)	⊡	-	2	190	90 - 110
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout	⊡	-	2	190	40 - 60
VEGETABLES Stuffed tomatos/peppers	⊡	-	2	200	50 - 60
Baked potatoes	⊡	-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)	⊡	-	2	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes (sponges)	⊡	-	3	160	35 - 45
Tarts	⊡	-	2	180	35 - 45
Rich fruit cake	⊡	-	2	160	100 - 110
Biscuits	⊡	-	1 - 3	160	25 - 35
Cream puffs	⊡	-	1 - 3	180	40 - 50
Savoury Pies	⊡	-	3	190	45 - 55
Lasagne	⊡	-	2	200	45 - 55
Meringues	⊡	-	1 - 3	80	150 - 180
Vol-au-vents	⊡	X	1 - 3	200	20 - 25

TOP OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
Scones	▭	X	1	200	20-25
Victoria Sandwich cake	▭	X	1	170	20-30
Small cakes	▭	X	1	160	20-30
Rich fruit cake	▭	X	1	150	100-110

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking Time (min. approx.)
Toasts	▥	X	2 Pan set	4	1-3
Pork chops	▥	X	1/2 Pan set	4	30-35
Spits	▥	X	1/2 Pan set	4	35-40
Bacon rasher	▥	X	1/2 Pan set	4	5-10
Sausages	▥	X	1/2 Pan set	4	15-20

N.B.: Cooking times and temperatures are given merely as a guide.